[0116] [Table 1]

Boiling time in first step	Noodles shaped by No. 20 slitter			Noodles shaped by No. 16 slitter			Noodles shaped by No. 16 slitter for thick noodles		
	State of noodle strings	Quality evaluation		State of noodle strings	Quality evaluation		State of noodle strings	Quality evaluation	
		Taste	Unraveling property		Taste	Unraveling property		Taste	Unraveling property
1 minute	×	×	×	×	×	×	×	×	×
2 minutes	□	□	□	□	□	□	△	△	△
3 minutes	□	□	□	□	□	□	□	□	□
4 minutes	□	□	□	□	□	□	□	□	□
5 minutes	×	×	×	△	×	×	□	□	□
6 minutes	Not evaluated.			×	×	×	△	△	□

[0123] [Table 2]

Steaming treatment time	Product evaluation		
	State of noodle strings	Quality evaluation	
		Taste	Unraveling property
1 minute	△	△	×
2 minutes	□	□	□
3 minutes	□	□	□
4 minutes	□	□	□
5 minutes	△	△	△
6 minutes	△	△	△
7 minutes	× (Color tone became brownish.)	×	×

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Standing time	Quality evaluation	
	Taste	Unraveling property
0 minutes (no standing)	×	×
30 minutes	Δ	Δ
1 hour	○	○
3 hours	○	○
6 hours	○	○
10 hours	○	○
15 hours	○	○
24 hours	Δ (However, the color tone became somewhat dull.)	○

Contacting time	Temperature of aqueous solution					
	5°C		25°C		55°C	
	Taste	Unraveling property	Taste	Unraveling property	Taste	Unraveling property
5 minutes	×	×	×	×	×	Δ
15 minutes	×	×	×	Δ	Δ	○
30 minutes	Δ	×	○	○	○	○
1 hour	Δ	○	○	○	○	○
2 hours	○	○	○	○	○	○
3 hours	○	○	○	○	○	○
4 hours	○	○	○	○	○	○
6 hours	○	○	○	○	○	Δ
10 hours	○	○	○	○	Δ	Δ
15 hours	○	○	○	○	Δ	×
24 hours	○	○	×	Δ	×	×

[0146] [Table 5]

		Example A		Example B		Example C		Comparative Example A	
Temperature		50°C							
Humidity		10%		30%		50%		70%	
		Weight (g)	Weight percentage (%)	Weight (g)	Weight percentage (%)	Weight (g)	Weight percentage (%)	Weight (g)	Weight percentage (%)
Drying time (minutes)	0	241.3	-	242.5	-	233.1	-	239.4	-
	10	177.8	73.6	206.3	85.0	209.4	89.8	228.1	95.2
	20	137.2	56.8	161.3	66.5	177.2	76.0	210.9	88.0
	30	105.0	43.5	118.4	48.8	143.4	61.5	191.3	79.9
	40	84.4	34.9	94.7	39.0	114.1	48.9	168.8	70.0
	50	73.8	30.5	80.0	32.9	92.8	39.8	147.5	61.6
	60	68.1	28.2	72.2	29.8	79.4	34.0	126.6	52.8
	70	65.3	27.0	67.5	27.8	71.6	30.7	109.1	45.4
	80	63.8	26.4	65.6	27.0	67.2	28.8	94.7	39.5
	90			64.1	26.4	64.7	27.7	84.7	35.3
	100			62.9	25.9	63.4	27.1	76.9	32.1
	110					62.5	26.8	72.2	30.1
	120							68.4	28.5
	130							66.9	27.9
	140							65.9	27.5
	150							65.0	27.1
	160							64.4	26.9
	170							64.0	26.7
	180							63.4	26.4
Evaluation		▫		▫		▫		×	

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[0156] [Table 6]

	Example 1		Example 2		Comparative Example 1		Example 3		Example 4		Comparative Example 2	
	Temperature 80°C						Temperature 90°C					
	Humidity 20%		Humidity 30%		Humidity 55%		Humidity 20%		Humidity 30%		Humidity 55%	
	Taste	Unraveling property	Taste	Unraveling property	Taste	Unraveling property	Taste	Unraveling property	Taste	Unraveling property	Taste	Unraveling property
No. 20 noodles	□	□	□	□	×	×	□	□	□	□	×	×
No. 16 noodles	□	□	□	□	×	×	□	□	□	□	×	×
No. 16 thick noodles	□	□	□	□	×	×	△	□	△	□	×	×

[0166] [Table 7]

	Wind speed (m/s)	Evaluation	
		Taste	Unraveling property
Comparative Example a	1.30	△	×
Example a	2.10	□	□
Example b	5.35	□	□
Example c	6.18	□	□
Example d	6.33	□	□

[0189] [Table 8]

	Example i	Example ii	Comparative Example i
Cross sectional shape of noodle string	Rectangular	Elliptical	Circular
Immediately before drying	FIG. 6A	–	–
Immediately after drying	FIG. 6B	FIG. 7A	FIG. 8A
1 minute after hot water reconstitution	FIG. 6C	FIG. 7B	FIG. 8B
2 minutes after hot water reconstitution	FIG. 6D	FIG. 7C	FIG. 8C
3 minutes after hot water reconstitution	FIG. 6E	FIG. 7D	FIG. 8D
4 minutes after hot water reconstitution	FIG. 6F	–	FIG. 8E
5 minutes after hot water reconstitution	FIG. 6G	–	–
6 minutes after hot water reconstitution	FIG. 6H	–	–